



## PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

### PRODUCT

## Sammic XM-52 Commercial hand blender – 570 W, 12000 rpm

**Model / SKU: XM-52**

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Official supplier source: <https://www.sammic.com.au/wp-content/uploads/2025/brochures/XM-72.pdf>

# Commercial hand blenders XM





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on Youtube](#)

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# Professional performance

## Versatility without add-on tools

### *As hand blender*

Ideal for achieving the most subtle and delicate blending: airy consistencies, smooth purées, etc.

The blade, the blade protector and the range of speeds available make it ideal for achieving anything from the most demanding blending to more delicate and airy emulsions, all in a fast and comfortable way and without the need for add-on tools.

### *As whisk*

The whisk is ideal for whipping cream, preparing meringues, chantilly, mayonnaise, Genovese sauce, omelettes, crêpes, soufflés, etc. all in a fast and comfortable way and without the need for add-on tools.



# Professional performance

## *Hand blender*

PROFESSIONAL  
PERFORMANCE



## Y-Blade

The **Y-Blade**, professional and with **three very sharp blades of tempered steel** with a long-duration cutting edge, has inclinations which have been studied in order to achieve a perfect result with each elaboration. Thanks to the three blades, **less time and less motor effort is required** to obtain the desired texture.



## Vario speed

All of the hand mixer & blender  
combo machines, all of the whisks  
and the XS and S hand blenders  
have variable speed.



## Models for all types of productions

### *As hand blender*

The XM range is geared towards working with maximum comfort in containers ranging from 10 litres to 250 litres in capacity.

### *As whisk*

The beaters from the XM range are designed to work in containers ranging from 30 litres to 80 litres in capacity. They are able to beat up to 80 egg whites.



## Optional arm

All of the XM models can be used with more than one mixer arm in different sizes, making the machine more versatile. Also, the S, M and L ranges can also be used with a whisk.





# Enhanced UX

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Maximum comfort for  
the user

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## Logical and manageable size

All of the XM models are designed to be easy to handle for the user. They therefore have a logical size within their range.



## Ergo-design & bi-mat-grip



The external casing, made in two materials, allows an ergonomic hold with an anti-slip grip and the handle features optimum inclination in order to minimise fatigue.

## Click-on-arm



The arm is **detachable** with quick fastening due to the safety restraint system and the “click” which indicates the locked position.

## *Hand blender*

## Hood designed to avoid splashes



The careful  
design of the hood  
**avoids splashes**  
during work.

## Intuitive use



The XM range showcases extremely simple and intuitive handling with light indicators to show whether the machine is connected to the mains.

# Built-to-last

Durability guarantee

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## Professional performance

Robustly constructed, all models from the XM range are manufactured with materials of the highest quality and offer maximum motor power in a compact size. They are capable of carrying out prolonged work without the casing overheating.

## Life-plus



The XM models are equipped with a motor which has passed all of the most demanding usage tests.

## Studied geometry

The exterior shape of the casing is designed to avoid it rolling and falling from the work surface.

## Easy to clean

Thanks to the ease of assembly and disassembly of the arm, cleaning it is extremely easy and can be done under the tap.

Moreover, the arm of XM-12 can be washed in the dishwasher.





| Range                             | XS - 10                                                       | S - 20               |                      |                      |                    |
|-----------------------------------|---------------------------------------------------------------|----------------------|----------------------|----------------------|--------------------|
| Model                             | XM-12                                                         | XM-21                | XM-22                | MB-21                | B-20               |
| Total loading                     | 240 W                                                         | 300 W                | 300 W                | 300 W                | 300 W              |
| Speed, min-max                    | 1500 rpm - 15000 rpm                                          | 1500 rpm - 15000 rpm | 1500 rpm - 15000 rpm | 1500 rpm - 15000 rpm | 200 rpm - 1800 rpm |
| Electrical supply                 | 230 V / 50-60 Hz / 1 ~ (0.7A) • 120 V / 50-60 Hz / 1 ~ (1.5A) |                      |                      |                      |                    |
| Hand blender function             |                                                               |                      |                      |                      |                    |
| Maximum recipient capacity        | 10 l                                                          | 12 l                 | 15 l                 | 12 l                 | --                 |
| Maximum working depth             | 148,6 mm                                                      | 169 mm               | 203 mm               | 169 mm               | --                 |
| Blade guard diameter              | 65 mm                                                         | 82 mm                | 82 mm                | 82 mm                | --                 |
| Liquidising arm length            | 223 mm                                                        | 250 mm               | 300 mm               | 250 mm               | --                 |
| Total length                      | 448 mm                                                        | 514 mm               | 564 mm               | 514 mm               | --                 |
| Whisk function                    |                                                               |                      |                      |                      |                    |
| Capacity (egg whites)             | --                                                            | --                   | --                   | 2 - 30               | 2 - 30             |
| Revolving arm length              | --                                                            | --                   | --                   | 306 mm               | 306 mm             |
| Total length (with revolving arm) | --                                                            | --                   | --                   | 570 mm               | 570 mm             |
| Net weight                        |                                                               |                      |                      |                      |                    |
| Net weight                        | 1.51 Kg                                                       | 2.31 Kg              | 2.65 Kg              | 3.2 Kg               | 2.62 Kg            |

Web

Spec sheet

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Spec sheet

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Spec sheet

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Spec sheet

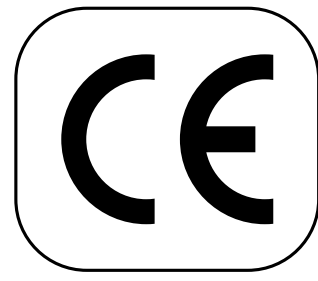
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Spec sheet



| Range                             | M - 30                                                        |            |            |                      |                    | L - 50     |            |                      |                    | XL - 70    |            |
|-----------------------------------|---------------------------------------------------------------|------------|------------|----------------------|--------------------|------------|------------|----------------------|--------------------|------------|------------|
| Model                             | XM-31                                                         | XM-32      | XM-33      | MB-31                | B-30               | XM-51      | XM-52      | MB-51                | B-50               | XM-71      | XM-72      |
| Total loading                     | 400 W                                                         | 400 W      | 400 W      | 400 W                | 400 W              | 570 W      | 570 W      | 570 W                | 570 W              | 750 W      | 750 W      |
| Speed, min-max                    | 12000 rpm                                                     | 12000 rpm  | 12000 rpm  | 1500 rpm - 12000 rpm | 200 rpm - 1500 rpm | 12000 rpm  | 12000 rpm  | 1500 rpm - 12000 rpm | 200 rpm - 1500 rpm | 12000 rpm  | 12000 rpm  |
| Electrical supply                 | 230 V / 50-60 Hz / 1 ~ (0.7A) • 120 V / 50-60 Hz / 1 ~ (1.5A) |            |            |                      |                    |            |            |                      |                    |            |            |
| Hand blender function             |                                                               |            |            |                      |                    |            |            |                      |                    |            |            |
| Maximum recipient capacity        | 30 l                                                          | 45 l       | 60 l       | 30 l                 | --                 | 80 l       | 120 l      | 80 l                 | --                 | 200 l      | 250 l      |
| Maximum working depth             | 207,3 mm                                                      | 247,3 mm   | 283,3 mm   | 207,3 mm             |                    | 283,3 mm   | 350 mm     | 283,3 mm             |                    | 359,3 mm   | 420 mm     |
| Blade guard diameter              | 87.3 mm                                                       | 87.3 mm    | 87.3 mm    | 87.3 mm              | --                 | 98.2 mm    | 98.2 mm    | 98.2 mm              | --                 | 123.3 mm   | 123.3 mm   |
| Liquidising arm length            | 306 mm                                                        | 366 mm     | 420 mm     | 306 mm               | --                 | 420 mm     | 520 mm     | 420 mm               | --                 | 540 mm     | 630 mm     |
| Total length                      | 614 mm                                                        | 674 mm     | 728 mm     | 615 mm               | --                 | 760 mm     | 860 mm     | 760 mm               | --                 | 880 mm     | 970 mm     |
| Whisk function                    |                                                               |            |            |                      |                    |            |            |                      |                    |            |            |
| Capacity (egg whites)             | --                                                            | --         | --         | 2 - 50               | 2 - 50             | --         | --         | 2 - 80               | 2 - 80             | --         | --         |
| Revolving arm length              | --                                                            | --         | --         | 396 mm               | 396 mm             | --         | --         | 405 mm               | 405 mm             | --         | --         |
| Total length (with revolving arm) | --                                                            | --         | --         | 706 mm               | 706 mm             | --         | --         | 746 mm               | 746 mm             | --         | --         |
| Net weight                        |                                                               |            |            |                      |                    |            |            |                      |                    |            |            |
| Net weight                        | 3.34 Kg                                                       | 3.56 Kg    | 3.74 Kg    | 4.61 Kg              | 3.51 Kg            | 4.79 Kg    | 4.85 Kg    | 4.65 Kg              | 4.41 Kg            | 5.1 Kg     | 5.29 Kg    |
|                                   | Web                                                           | Web        | Web        | Web                  | Web                | Web        | Web        | Web                  | Web                | Web        | Web        |
|                                   | Spec sheet                                                    | Spec sheet | Spec sheet | Spec sheet           | Spec sheet         | Spec sheet | Spec sheet | Spec sheet           | Spec sheet         | Spec sheet | Spec sheet |





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